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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/652,249	09/02/2003	Katsuyuki Yamamoto	Q76852	1865
23373 7590 10/30/2006			EXAMINER	
SUGHRUE MION, PLLC 2100 PENNSYLVANIA AVENUE, N.W. SUITE 800 WASHINGTON, DC 20037			TRAN LIEN, THUY	
			ART UNIT	PAPER NUMBER
			1761	
			DATE MAILED: 10/30/2006	

Please find below and/or attached an Office communication concerning this application or proceeding.

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	Application No.	Applicant(s)
	10/652,249	YAMAMOTO ET AL.
Office Action Summary	Examiner	Art Unit
·	Lien T. Tran	1761
The MAILING DATE of this communication app Period for Reply	ears on the cover sheet with the c	orrespondence address
A SHORTENED STATUTORY PERIOD FOR REPLY WHICHEVER IS LONGER, FROM THE MAILING DA - Extensions of time may be available under the provisions of 37 CFR 1.13 after SIX (6) MONTHS from the mailing date of this communication. - If NO period for reply is specified above, the maximum statutory period w - Failure to reply within the set or extended period for reply will, by statute, Any reply received by the Office later than three months after the mailing earned patent term adjustment. See 37 CFR 1.704(b).	ATE OF THIS COMMUNICATION 36(a). In no event, however, may a reply be tim rill apply and will expire SIX (6) MONTHS from cause the application to become ABANDONEI	I. lely filed the mailing date of this communication. O (35 U.S.C. § 133).
Status		
1)⊠ Responsive to communication(s) filed on <u>02 Seconds</u> 2a)□ This action is FINAL . 2b)⊠ This 3)□ Since this application is in condition for allower closed in accordance with the practice under Expression	action is non-final. nce except for formal matters, pro	
Disposition of Claims		
 4) Claim(s) 1-14 is/are pending in the application. 4a) Of the above claim(s) is/are withdray 5) Claim(s) is/are allowed. 6) Claim(s) 1-12 is/are rejected. 7) Claim(s) 13 and 14 is/are objected to. 8) Claim(s) are subject to restriction and/or 	vn from consideration.	•
Application Papers		
9) The specification is objected to by the Examine 10) The drawing(s) filed on is/are: a) accomplicant may not request that any objection to the Replacement drawing sheet(s) including the correct 11) The oath or declaration is objected to by the Examine	epted or b) objected to by the Edrawing(s) be held in abeyance. See ion is required if the drawing(s) is obj	e 37 CFR 1.85(a). ected to. See 37 CFR 1.121(d).
Priority under 35 U.S.C. § 119		
12) Acknowledgment is made of a claim for foreign a) All b) Some * c) None of: 1. Certified copies of the priority documents 2. Certified copies of the priority documents 3. Copies of the certified copies of the priority application from the International Bureau * See the attached detailed Office action for a list	s have been received. s have been received in Applicati ity documents have been receive u (PCT Rule 17.2(a)).	on No ed in this National Stage
Attachment(s) 1) Notice of References Cited (PTO-892) 2) Notice of Draftsperson's Patent Drawing Review (PTO-948) 3) Information Disclosure Statement(s) (PTO/SB/08) Paper No(s)/Mail Date	4) Interview Summary Paper No(s)/Mail Da 5) Notice of Informal P 6) Other:	ate

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Claims 1-14 are rejected under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention.

In all relevant claims, the phrase "doughnut like a dumpling covered with sesame seed" is indefinite because it is not clear on what type of food applicant is claiming; is the food a doughnut or is it a dumpling? If it is a doughnut, the use of the term is not in accordance with the conventional meaning of doughnut. The specification states the food has sticky and resilient feelings upon eating similar to those observed for dumpling; if it is tasted like a dumpling, is it not more accurately to state that the product is a dumpling?

Claims 13-14 are objected to under 37 CFR 1.75(c) as being in improper form because a multiple dependent claim cannot reference to two sets of claims to different features. See MPEP § 608.01(n). Accordingly, these claims not been further treated on the merits.

The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.

The factual inquiries set forth in *Graham* v. *John Deere Co.*, 383 U.S. 1, 148 USPQ 459 (1966), that are applied for establishing a background for determining obviousness under 35 U.S.C. 103(a) are summarized as follows:

1. Determining the scope and contents of the prior art.

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2. Ascertaining the differences between the prior art and the claims at issue.

3. Resolving the level of ordinary skill in the pertinent art.

4. Considering objective evidence present in the application indicating obviousness or nonobviousness.

Claims 1-3,6-8, 11-12 are rejected under 35 U.S.C. 103(a) as being unpatentable over Mizoguchi et al .

Mizoguchi et al disclose a dough product. The product comprises 50-90 parts of wheat flour and 50-10 parts starches. Optional ingredients such as saccharides, skim milk, oil, fat, yeast, seasoning etc... can also be added. The dough is used to prepare products such as buns, rolls, sweet rolls and the like. The wheat flour can be replaced by other flour in amount of up to 50%, preferably from 10-30%. The starches include at least 4 parts of cold water swelling starch which is prepared by heating an aqueous slurry of starch at a temperature of at least about 27 degree C higher the swelling-starting temperature. Other starches include processed starch including cross-linked starch, etherified starch, esterified starch and the like. Suitable starting material includes potato starch, tapioca starch, sago starch, waxy corn starch etc... (see columns 2-4)

Mizoguchi et al do not disclose the amount of ungelatinized starch as claimed, the amount of saccharide, filling the dough and freezing the dough.

The preamble or intended use to make "doughnut like a dumpling" does not limit the claims; the claims are limited by its composition and Mizoguchi et al disclose similar composition. Thus, it is not an issue of how the product is called. Furthermore, it would have been obvious to one skilled in the art to make other dough product using the Mizoguchi et al composition because they disclose various types of baked product can

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be made. As to the amount of ungelatinized starch, Mizoguchi et al disclose part of the wheat flour can be replaced with other flour. For example, if 50% wheat flour is used and 30% is replaced with other flours such as rice or corn; the amount of wheat flour is 20% and other flour is 30%. The other flour contains starch which contributes to the amount of ungelatinized starch. Thus, the final dough product has the amount of ungelatinized starch as claimed. It would have been obvious to vary the amount of saccharide depending on the type of product made and the degree of sweetness desired. It would have been obvious to freeze the dough for long-term storage; this is well known in the art. It would have been obvious to ferment the dough depending on the type of dough product made; this step would have been readily apparent to one skilled in the art. It would also have been obvious to fill the dough when desiring to obtain different taste and flavor.

Claims 5, 10 are rejected under 35 U.S.C. 103(a) as being unpatentable over Mizoguchi et al in view of Geng et al.

Mizoguchi et al do not disclose the saccharide is a starch hydrolysate having a DE value of 8-26.

Geng et al disclose a dough product. They teach a variety of sweeteners including maltodextrin can be used in the dough. (see col. 5 lines 35-40)

Maltodextrin is a well-known sweetener and it is known to use it in a dough as shown by Geng et al. Thus, it would have been obvious to one skilled in the art to select maltodextrin as the saccharide ingredient in the Mizoguchi et al dough.

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Maltodextrin is a starch hydrolysate product. It would have been obvious to select any DE value depending on the degree of sweetness wanted.

Claims 4 and 9 objected to as being dependent upon a rejected base claim, but would be allowable if rewritten in independent form including all of the limitations of the base claim and any intervening claims.

There is no suggestion in the prior art to select starch acetate and/or hydroxypropyl starch. Also, when the amount of ungelatinized starch is contributed by the type of flour, this is furthermore removed from the limitation of using the type of starch as claimed.

The prior art made of record and not relied upon is considered pertinent to applicant's disclosure.

Wada et al disclose a method for preparing frozen baker's dough.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Lien T. Tran whose telephone number is 571-272-1408. The examiner can normally be reached on Monday, Wednesday-Thursday.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Cano Milton can be reached on 571-272-1398. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

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Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

October 26, 2006

Dientran LIEN TRAN PRIMARY EXAMINER Opoup 1700